



EST•1970

# OCCASIONS

CATERING

**SPRING & SUMMER SELECTIONS**  
**2018**

**Your event. Your menu. Your occasion.**

Our designers are here to mix and match your favorites from our collection to make your menu reflect your vision.

Because they're more than event designers – they're expert listeners, too.

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**303.789.1867**

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# ENTRÉES

## BEEF

**Herb Crusted Tenderloin Carvery or Filet Mignon** | signature fresh herb rub, creamy horseradish sauce | gf

**Signature Rub Sirloin Carvery** | signature "magic powder" of native colorado herbs, dried mushrooms, spices and pollens, smoky local bourbon sauce | gf

**Mocha Rubbed Sirloin Steak** | coffee, brown sugar, smoked paprika | gf

**Chili Rubbed Grilled Flank Steak Carvery** | ancho chili rub, three herb chimichurri, roasted red pepper aioli | gf

**Bistro Short Ribs** | 18 hour braise, marcona almond gremolata | gf, nuts

**Smokehouse Brisket** | chipotle, apricots | gf

## FISH

**Artichoke and Spinach Stuffed Sole** | white balsamic tomato coulis | gf

**Pan Seared Rocky Mountain Trout** | cornmeal dust, mustard seed caviar, crispy chickpeas, frizzled swiss chard | gf

**Grilled Lemon Salmon** | lemon vinaigrette, fig compote | gf

**Charmoula Crusted Mahi Mahi** | citrus, middle eastern aromatics, fresh coriander | gf

**Orange Brown Sugar Smoked Salmon** | mango serrano relish | gf

**Harissa Grilled Trout** | roasted beet, avocado, scallion | gf

## CHICKEN

**Grilled Chicken Paillards** | citrus herb marinade, heirloom tomatoes, basil salsa verde | gf

**Pan Roasted Lemon Herb Chicken** | thyme, sage, lemon juice

**Chicken Scampi** | parmesan herb panko, chopped tomatoes, garlic lemon basil beurre blanc

**Wild Mushroom and Brie Stuffed Chicken** | spinach, parmesan crust, chive oil

**Basil and Smoked Paprika Chicken** | spanish smoked paprika, asparagus caponata, colorado honey vinaigrette | gf

**Western Slope Bacon Infused Chicken** | hickory smoked bacon, roasted poblano and olathe cornbread stuffing, brown butter bbq sauce

**Polenta and Kale Stuffed Chicken** | basil oil drizzle | gf

**Mykonos Lemon Grilled Chicken Breast** | olive, cucumber, baby tomato, red onion, basil, feta | gf

**Falafel Crusted Chicken** | smoked tomato tzatziki | gf

**Crispy House Spiced Fried Chicken** | palisade peach chutney

## PORK

**House Smoked Pork Loin** | grilled palisade peach salsa | gf

**Banana Leaf Roasted Kalua Pork** | hawaiian pink salt, pineapple sambal relish | gf

**Mojo Marinated Pork Loin** | slow cooked, fire crusted, mojo chipotle sauce | gf

## VEGETARIAN ENTRÉES

**Grilled Cauliflower Wedge** | tomato marmalade, wilted sorrel and arugula salad, olive tapenade | vg, gf

**Black Bean and Calabacitas Tamale** | banana leaf wrap, smoked tomato coulis, crisp baja slaw | v, gf

**Eggplant and Goat Cheese Stack** | roasted eggplant and tomato, wilted spinach, haystack mountain goat cheese, basil oil, balsamic reduction | v

**Quinoa Stuffed Bell Pepper** | saffron, lemon, kalamata, feta, smoky roasted pepper sauce | v, gf

**Grilled Pasilla Relleno** | cheesy grits, cremini mushroom, zucchini, occasions red chile sauce, cumin crema, fresh lime | v, gf

**Personal Naan Pizza** | roasted curry cauliflower, saag paneer, snow pea chiffonade | v

**Stuffed Collard Greens** | golden beet and spinach "farrotto," orange tarragon jus | v

## BRUNCH OPTIONS

**Salmon Torta Rustica** | poached salmon, egg, gruyere, capers, spinach, lemon crema | gf

### Quiches and Tarts

- Mushroom and leek | v
- Sundried tomato and spinach | v

**French Toast Strata** | maple cinnamon syrup | v

**Old Fashioned Smoked Ham Carvery** | pineapple agave lacquer | gf

**Lox Presentation** | sliced lox, mini bagels, traditional accompaniments

**Martini Scramble Bar** | farm fresh scrambled eggs, martini glass

- **Select 5 toppings:** diced ham, smoked salmon, pan seared garlic shrimp, bacon, diced red and green peppers, tomatoes, scallions, sautéed mushrooms, asparagus tips, fresh spinach, cheddar cheese, goat cheese, feta cheese, fresh pico de gallo, guacamole

**Hash Brown Crusted Quiche** | roasted vegetables, aged cheese, crumbled local sausage | gf

**Breakfast Taco Bar** | seasoned farm fresh scrambled eggs, petite soft corn tortillas, guest choice of toppings | gf

- Pork carnitas
- Pulled smoked chicken
- Fresh pico de gallo
- Chunky guacamole
- Grated cheddar

**Layered Breakfast Enchilada** | local sausage, corn tortillas, eggs, cheese, house green chile | gf

**Red Flannel Hash** | sriracha candied bacon, beets, potatoes, red onion | gf

Golden Summer Squash



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## PETITE HORS D'OEUVRE

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### MEAT

**Colorado Buffalo Slider** | local bison patty, mediterranean spiced blueberry sauce

**Mini Crisp Duck Flauta** | tangerine sriracha aioli | gf

**Sriracha Candied Bacon Capped Melon** | rocky ford cantaloupe | gf

**Mini Banh Mi** | housemade bao bun, lemongrass pulled pork, grilled jalapeño ginger aioli, asian slaw

**Bolivian Beef Empanada** | chimichurri aioli

**Thai Chicken Meatball** | house ground chicken, minced vegetables, apricot chile dipping sauce

**Grilled Jerk Chicken Skewer** | tropical jamaican bbq sauce | gf

**Moussaka Spoon** | spiced lamb, roasted eggplant, béchamel | gf

**BBQ Pulled Pork Chip** | house sweet potato chip, southern slaw | gf

**Bacon Wrapped Date** | fromage fort, pistachio, curried sweet and sour glaze | gf, nuts

**Jalapeño Popper Mini Potato** | cheddar, cream cheese, bacon | gf

**Beef Wellington Meatball** | puff pastry cap

**Frank in a Blanket** | sesame crusted pastry, honey dijon dipping sauce

### SEAFOOD

**Lobster Tater Tots** | spicy bayou remoulade | gf, shell

**Shrimp and Corn Cake** | jalapeño shallot crème fraîche | gf, shell

**Tuna Niçoise Bite** | herbs de provençe seared tuna, niçoise relish, crispy caper, potato round | gf

**Darjeeling Vodka Cured Salmon** | cucumber round, dill crème fraîche, sweet chile pearls | gf

**Coconut Shrimp** | peach mango serrano marmalade | gf, shell

**Petite Crab Cake** | agrodolce pepper, preserved lemon caper remoulade | gf, shell

**Spicy Tuna Pressed Sushi** | ahi, avocado, cucumber, colorful drizzle | gf

**Smoked Trout Rangoon** | fromage fort, apricot chile sauce

### VEGETARIAN SELECTIONS

**Gruyère Gougère** | classic french bakery cheese puff | v

**Bistro Vegetable Roulade** | crisp eggplant, roasted red pepper, daikon sprouts, boursin | v

**Tomato Soup and Grilled Cheese** | roasted tomato basil bisque, mini grilled cheese sandwich | v

**White Gazpacho Sip** | cucumber, almonds, grapes, smoked paprika aioli, snipped chives | vg, nuts

**Baby Black Bean Slider** | guacamole, tomatillo salsa | v

**Tuscan Pizetta** | gorgonzola, mozzarella, poached pear, arugula pesto | v

**Caprese Skewer** | pesto marinated baby mozzarella, whole grape tomato | v, gf

**Thai Mango Spring Roll** | mango, bean thread noodles, shredded asian vegetables, mint, spicy peanut dipping sauce | vg, gf, nuts

**Crispy Chile Relleno** | roasted tomatillo salsa | v

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## TABLE DISPLAY

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**Smoked Rocky Mountain Trout Brandade** | potato, lemon, garlic, olive oil

- Bread crisps and crackers
- Red grapes
- Assorted olives and pickles
- Blanched vegetables

**Bruschetta Bar**

- Tomato and fresh basil | vg, gf
- Tuscan white bean dip | vg, gf
- Asparagus caponata | vg

**Cheese and Fruit Display** | chef's selection of cheeses, fresh and dried fruits, assorted nuts, crostini and crackers | v, gf, nuts

**Warm Artichoke and Spinach Dip** | wilted spinach, artichokes, roasted garlic, herbed crostini | v

**Green Chile Goat Cheese Dip** | crisped pumpkin seed crust | v, gf

**Roasted Blue Crab Dip** | parmesan, asiago, green onion | gf, shell

**Antipasto Platter** | chef's seasonal assortment of cured meats, gourmet cheeses, marinated vegetables, olives, dried fruits, crostini and crackers

**Pastry Wrapped Brie** | triple cream brie wheel stuffed with cranberry plum chutney | v

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## SALADS

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**Palisade Peach Salad** | field greens, grilled palisade peaches, farmer's cheese, candied almonds, vanilla bean balsamic vinaigrette | v, gf, nuts

**Antipasto Salad** | romaine, marinated olives, artichokes, pepperoncini, tomatoes, cucumber, feta, lemon oregano vinaigrette | v, gf

**Simple Green Salad** | arcadian greens, classic herb vinaigrette | vg, gf

**Garden Grape Salad** | baby lettuces, shaved radish, spiced walnuts, manchego, red grapes, sherry red grape vinaigrette | v, gf, nuts

**Splendor Salad** | field greens, sliced strawberries, dried cranberries, sugared walnuts, gorgonzola, pear vinaigrette | v, gf, nuts

**Black Lentil and Bibb Salad** | red bell pepper, shaved red onion, feta, baby tomato, kalamata olives, crispy chickpeas, mint, lemon oregano vinaigrette | v, gf

**Butterleaf and Beet Salad** | bibb lettuce, roasted beets, blue cheese, spiced walnuts, shaved red onion, champagne vinaigrette | v, gf, nuts

**Kale and Green Apple Salad** | kale ribbons, feta, candied walnuts, julienne apple, cider vinaigrette | v, gf, nuts

**Grilled Hearts of Romaine Salad** | shaved parmesan, roasted grape tomatoes, ciabatta croutons, spicy caesar dressing | v

# SIDES

## PASTAS AND GRAINS

**Saffron Arugula Risotto** | fresh lemon squeeze | v, gf

**Triple Corn Risotto** | leeks, baby tomato, local cotija | v, gf

**Penne Primavera** | wilted spinach, sautéed peppers, mushrooms, velvety pesto cream sauce | v

**Loaded Mac and Cheese** | sour cream cheddar sauce, crispy bacon, scallions

**Quinoa Pilaf** | dried cranberries, pistachios, fresh herbs | v, gf, nuts

**Warm Gnocchi Salad** | crispy prosciutto, spinach, sun dried tomato, roasted garlic vinaigrette

**Golden Beet and Spinach Farro** | farro risotto, house vegetable stock | v

**Farro Hash** | wild mushrooms, red onion, greens, fried sunchokes | v

**Summer Farfalle** | broccoli rabe, yellow squash, garlic vinaigrette | v

**Cavatappi Carbonara** | pancetta, garden peas, sweet red peppers, parmesan, egg

## POTATOES

**Rosemary Roasted Potatoes** | olive oil, sea salt | vg, gf

**Crispy Yukon Gold Potatoes** | roasted lemon | v, gf

**Chipotle Whipped Potatoes** | chipotle in adobo, fresh chives | v, gf

**Flame Grilled Red Potatoes** | olive oil, sea salt | vg, gf

**Chop House S'mashed Potatoes** | roasted garlic, aged white cheddar, scallions | v, gf

**Sesame and Balsamic Roasted Sweet Potatoes** | forbidden rice, kale | vg, gf

**Patatas Bravas** | roasted colorado rooster potato wedges, house romesco | v, gf, nuts

## VEGETABLES

**Grilled Asparagus** | smoked tomato vinaigrette, shaved romano, lemon zest, sea salt | v, gf

**Farmer's Market Vegetable Display** | seasonal selection of roasted, grilled and marinated vegetables fresh from the farm, house marinated orange rosemary olives, served at room temperature | vg, gf

**Golden Summer Squash** | occasions organic mint, white wine | vg, gf

**Garlic Roasted Broccoli** | lemon juice | vg, gf

**Parmesan Crusted Cauliflower** | merguez dust | v, gf

**Spiralized Zucchini** | basil oil | vg, gf

**Simply Sautéed Broccolini** | garlic, lemon zest, black pepper | vg, gf

**Tri Color Roasted Heirloom Carrots** | lemongrass ginger vinaigrette | vg, gf

**Mustard and Garlic Green Beans** | black mustard seeds, chile flake | vg, gf

**Sautéed Green Beans and Roll Cut Carrots** | olive oil, sea salt | vg, gf

**Balsamic Caramelized Brussels Sprouts** | garlic, shallots, sea salt | vg, gf

**Roasted Garden Vegetables** | market selection, garlic, fresh herbs | vg, gf

# STATIONS

**Chef Tended Mac and Cheese Bar** | guests choose their favorite toppings:

- **Traditional three cheese cavatappi mac** | v
- **The Cheese Shoppe:** house fromage fort, parmesan, gouda, aged cheddar, fresh herbs | v
- **Select five toppings/mix ins:** pan seared garlic shrimp, pancetta crumbles, steamed broccoli florets, english peas, sun dried tomatoes, frizzled shallots, asparagus tips, parmesan ribbons, sautéed mushrooms, diced grilled jalapeños

**Korean Bibimbap Station** | jasmine rice, spicy braised pork, soy lacquered chicken, shredded carrot, bean sprouts, spiralized zucchini, shredded romaine, kim chee, gochujang, sesame oil | gf

**Poke Bar** | your bowl of choice

- **Tuna bowl:** cubed ahi, sticky rice, pineapple, cilantro, cucumber, shaved radish, thai red curry, house sriracha
- **Salmon bowl:** seared salmon, colorado golden beets, spring greens, charred corn, baby tomato, pacific greens vinaigrette, house sriracha

**Biscuit Bar** | fresh buttermilk biscuits, guest choice of enhancements:

- Sliced ham, sausage gravy, orange marmalade, blueberry jam, red chile jelly, madhava honey butter, grain mustard

**Meatball Sampler Trio** | petite rolls

- Beef meatball in mushroom brodo
- Thai chicken meatball, apricot chile sauce
- House falafel, tzatziki | v

**Tapas Counter** | patatas bravas

- **Select four:** house romesco, marinated mushrooms, albondigas, spicy mussels, gambas al ajillo, calamari salad, watermelon feta salad

**Heirloom Tomato Carvery** | tomatoes carved to order | v

- Burrata, fresh mozzarella, crumbled bleu
- Chiffonade basil
- Basil olive oil, extra virgin olive oil, balsamic vinegar
- Cracked pepper, sea salt, pink salt
- Grilled ciabatta plank

**Chicken and Waffles** | choose up to 2 preparations:

- **Classic:** buttermilk fried chicken, belgian waffle, bacon maple syrup
- **Asian:** crispy orange chicken, scallion waffle, chile glaze
- **South American:** pulled chicken adobado, red chile ricotta waffle
- **County Fair:** bacon chicken waffle fritter, spicy maple dip

**Stromboli Carving Station** | petite stromboli carved to order

- Meatball and mozzarella
- Mixed vegetable and cheese | v
- Marinara dipping sauce | v

**Hand Torched Bruschetta Station** | built to order from guest selections, torched at the station

- **Select two breads:** olive, brioche, herb focaccia, fresh baguette
- **Select five toppings:** sweet Italian sausage, artichoke heart, sun dried tomato, prosciutto, arugula, mushroom duxelle, roasted garlic spread, heirloom tomato, fresh basil, roasted red pepper
- **Cheese:** fresh mozzarella
- **Finish:** marinara, bechamel, cracked pepper, sea salt

**Street Taco Bar** | filled to order on 3" corn tortillas | gf

- **Select two toppings:** adobo chicken, grilled skirt steak, citrus marinated pacific white fish, pork carnitas, calabacitas
- **Fixin' table:** shredded cabbage, lime crema, crumbled cotija cheese, pico de gallo, roasted tomatillo salsa, diced grilled jalapeños

**Soup and Sandwich Bar** | mix and match your favorites

- **Select two soups:** masala spiced delicata squash soup, charred corn and poblano chowder, creamy alpine mushroom and leek soup
- **Select two sandwiches:** saltimbocca panini with sage aioli, white cheddar chive cream biscuit, mini steak sandwich with rosemary chimichurri and balsamic onion marmalade

**Kebab Studio** | paint your own steak, chicken or vegetable skewer with peach bbq sauce, smoky local bourbon glaze, house piri piri sauce, brown sugar sriracha, soy scallion lacquer, thai red curry

**Orzo Station** | choose two

- **Rainbow:** colorful pasta, herb roasted chicken, kale, pine nuts, pesto
- **Tuxedo:** black and white pasta, pan seared shrimp, vegetables, parmesan
- **Sweet potato:** harvest pasta, italian rope sausage, vegetables, putanesca

## LATE NIGHT SNACKS

**Buffalo Tater Tot Nachos** | house buffalo sauce, crumbled blue cheese, green onion | v, gf

**Bolivian Beef Empanada** | chimichurri aioli

**Crispy Chicken Sliders** | house pickle, smoked paprika aioli

**Bourbon Bacon Caramel Popcorn** | little brown bag, custom sticker | gf

**Warm Chocolate Chip Cookies and Milk** | shot glass, cookie lid

**Housemade Ranch Potato Chips** | little brown bag, custom sticker | v, gf

### Occasions Tater Tot Sampler

- **Lobster Tater Tots** | spicy bayou remoulade | gf, shell
- **Pork Belly Tater Tots** | pineapple ketchup | gf
- **Red Flannel Tater Tots** | sriracha candied bacon aioli | gf

## BEVERAGES

### STATIONS

**Fruited Water Station** | chef's selection of fruit and herb infusions

**Lemonade and Iced Tea** | optional fruit and herb infusions

Try a lavender lemonade, fresh peach infused iced tea, or a seasonal chef creation!

### SPECIALTY DRINKS

**Rosemary Vodka Tonic** | rosemary simple syrup, tonic, vodka

**White Sangria** | assorted citrus fruits, apples, pears, peaches, berries, white wine, sparkling wine, triple sec and brandy

**Champagne Cocktail** | sugar cube, bitters, orange peel, sparkling wine

**Grapefruit Spritzer** | grapefruit juice, ginger ale, rum

**Cranberry Mule** | ginger beer, cranberry, fresh mint, vodka

**Cucumber Mint Cooler** | vodka, muddled cucumber and occasions organic mint, lime, soda water

**Blush** | peach nectar, orange juice, soda, grenadine | non alcoholic

**Perfect Pear** | pear, cream soda, ginger ale, lemon | non alcoholic

The Snack Wall



### TIME TO CELEBRATE

Our specialty cocktail selections have been proud sponsors of toasts since 1970.



## SWEETS

### CUSTOM CUTTING CAKE

**8" Round** | multiple styles, flavors, color, and decoration options available from our pastry chef, walter | gf options available

### SOME OF OUR FAVORITE PETITES

**Fresh Fruit Tart** | pastry cream | v

**Chocolate Sin** | chef walter's chocolate shell, ganache | v, gf

**The Fat Elvis** | banana chocolate chip cake, peanut butter mousse, candied bacon | nuts

**Champagne Mini Cupcake** | amaretto cream filling, champagne buttercream, white nonpareils

**Red Velvet Cheesecake Bar** | brownie crust, white chocolate drizzle | v

**Banana Nutella S'more Bite** | graham crisp, marshmallow whip | nuts

### BEIGNETS

**Top flavors:** chocolate mousse, blueberry lemon

**Chef Accompanied Beignet Station** | pair with our housemade hazelnut cinnamon ice cream

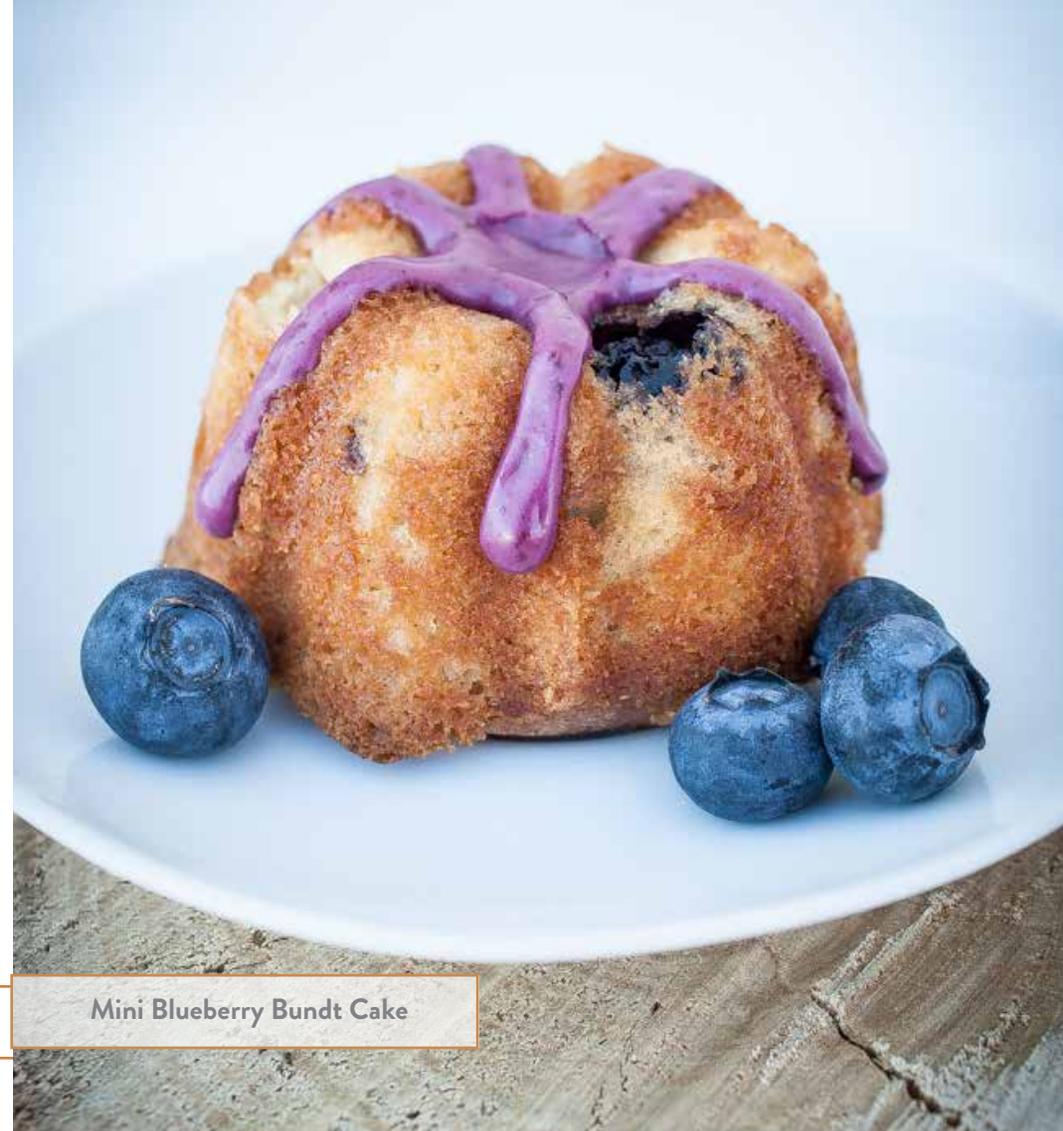
### PLATED DESSERTS

**Grilled Summer Peach** | honey rosemary shortbread, mascarpone ice cream

**Black Forest Tart** | bourbon black cherry compote, rum caviar

**Berry Doughnut Shortcake** | raised doughnut, fresh berries, vanilla mascarpone

**Tres Leches Custard** | red velvet churro, mango dessert salsa



Mini Blueberry Bundt Cake

### MEET WALTER

Pastry chef. Baker. Dessert master.



Born and raised in Glarus, Switzerland, Walter has been baking since the age of 15. He applies traditional Swiss methods to produce timeless, authentic desserts – while also creating contemporary, trending sweets. Oh, and be sure to ask about his breads.

# DÉCOR AND DISPLAY

## STANDARD DÉCOR PACKAGES

**Urban Loft** | mixed metal and stone displays

**Rustic** | blends of wood, metal, earth tones

**Modern** | clean, smooth lines with whites, gold, and neutrals

## CUSTOM ADD ONS

Talk to your designer today about incorporating these unique displays at your occasion! Photos available.

**Snack Wall** | double sided chalkboard shelving unit

**Gueridon Trolley** | mobile cuisine for a fun, interactive experience

**Cone Cart** | stationary cart with heat lamps

**Barrel Buffet Table or Bar** | versatile sizes, rustic look

**LED Table Station** | modern panels, perfect for a sleek bar

**Industrial Silver Bar** | refinished, textured metal bar

**Pallet Walls** | great for backdrops, separating stations, or displaying treats on the removable, versatile shelves

**Custom Menu Displays** | modern and rustic designs made in house, with calligraphy and print options available

The Barrel Table



## THE MEAL EXPERTS



### MEET CHRIS

**Executive chef. Head chef. Heart of the house.**



Chris has over 25 years of restaurant and chef experience, with his culinary degree from the Art Institute of Colorado to complement his BA from CU Boulder.

As executive chef at high volume Denver restaurants, he featured cuisine from all over the world and cooked alongside renowned chefs like Wolfgang Puck. Chris also mentors developing chefs, imparting his love for using local foods and international flavors to create tantalizing menus.

### MEET SHEILA

**Sous chef. Motivator. Food innovator.**



Born and raised in New England, Sheila specializes in working with natural foods and knows how to lead a team with her upbeat energy. She loves getting creative with wholesome ingredients and has over 30 years of training and experience creating healthy dishes for guests with specific dietary needs.

A true professional who can't imagine doing anything else, Sheila thrives off of the rush and magic that happens behind the scenes in the kitchen – it takes her back to her musical theater roots and gives her that adrenaline rush she loves.

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## SO LET'S CHAT

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With a team of five expert event designers, we know how to make each event a truly special occasion that reflects your unique vision.

That has been our foundation since 1970 and the reason we love working with clients like you every day.

We can't wait to meet you!

### STOP IN

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### SAY HELLO

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